

DATE: 10/9/2020

50° CRANBERRY JUICE CONCENTRATE

PRODUCT SUMMARY

- Processed from ripe cranberries
- Contains no artificial ingredients or fillers
- This product complies with the Federal Juice HACCP Regulation 21 CFR Part 120
- This product contains lead and possibly other chemicals related by the California Proposition 65
- This product complies with the Federal Insecticide, Fungicide and Rodenticide Act (7 U.S.C. §136 et seq.)

MICROBIOLOGICAL

Total Plate Count: < 500 cfu/gram
Yeast and Mold: < 100 cfu/gram
Coliform: < 10 cfu/gram

ANALYTICAL & SENSORY

Brix: 50° +/-0.5 or as specified

pH: 1.9-2.8; varies with crop year

Acidity: 9.0-22.0% by weight as citric at 50°; varies with crop year

Dilution Ratio: 6.98 parts water to 1 part concentrate (by volume) gives 7.5 Brix reconstituted single strength juice meeting the N.L.E.A. requirements for fruit solids

Appearance: Typical for cranberry juice concentrate; red in color with good clarity

Flavor/Aroma: Typical of cranberries; free from fermented, metallic, or other objectionable flavors or odors.

PACKAGING & STORAGE

- Steel open head drums with two 4 mil poly liners, 50 gallon fill
- Plastic pails, 5 gallon fill
- 36 month shelf life stored and shipped frozen (< 0 °F, < -18 °C) in unopened containers
- Ship via refrigerated vans frozen

Each pail/drum is labeled with:

- Product ID
- Product Description
- Date of production
- Lot Code
- Fill (Gallons / Net weight)